

cooling the inside air of the storage space to rancidity delay temperature decided according to the target date of rancidity.

20. The method according to claim 14, further comprising, if a present date falls within a predetermined time period before the expected date of rancidity or if the present date passes the recommended drinkable period, transmitting, to the external device, a position movement guide message for guiding a user to move the fermented liquor stored in a first storage space whose inside air is maintained at first temperature to a second storage space whose inside air is maintained at second temperature that is lower than the first temperature, wherein the first storage space and the second storage space are provided in the storage space.

* * * * *